



gratitude café

| am all raw

- | am genuine ~ raw dessert of the day \$ 8
- | am grateful ~ nutty cheezy kale tacos \$ 13
- | am refreshing ~ dill pickle pesto cucumber veggie roll \$ 14
- | am honest ~ kale & spinach tahini seedzar salad \$ 15
- | am healthy ~ pineapple, cashew & coconut curried kelp noodle chow mein \$ 16
- | am happy ~ veggie buddha bowl w everything you choose on top \$ 17
- | am incredible ~ cashew cheezy spaghetti w zucchini, cucumber & kelp noodles \$ 18
- | am exciting ~ nutty loaded mexican enchilada lettuce cups \$ 19

| am warm

- | am thankful ~ seed cheeze biscotti fries w olive oil & balsamic dip \$ 4
- | am awesome ~ toasted carrot bun w salted coconut butter \$ 6
- | am lovable ~ avocado & tomato ciabatta sandwich \$ 11
- | am indulging ~ veggie bennies w everything you choose on top \$ 13
- | am tasteful ~ gratitude nacho tower supreme \$ 16
- | am creating ~ lentil veggie curry, drizzled greens, chips, salsa, guacamole \$ 17
- | am delicious ~ mediterranean falafel stack drizzled w tahini seedzar & cheezy hummus \$ 18
- | am curious ~ yam & pineapple perogi calzone w balsamic artisan greens \$ 19
- | am sharing ~ rustic thin crust pizza w everything you choose on top \$ 25

you bake menu

pizza you bake \$24, falafel burger patty \$5/each, any of the above mentioned sauces \$4/each, entire raw dessert (18 peices) \$90, kelp noodles \$ 8/each, sliced rice bread loaf \$10, 4 carrot buns \$15, 6 wraps \$10, 3 sub buns \$10, Earth's Oven sample pack \$37

this entire menu is all gluten free & vegan, including everything

is all raw

onion & garlic free

contains nuts